WESTON PRODUCTS

ATTENTION!

If any components of this unit are broken, do not operate properly, or for product returns, please contact Weston Products LLC

Phone: 1-800-814-4895 (Outside the U.S. 440-638-3131)
Mail: 20365 Progress Drive, Strongsville, Ohio 44149
E-Mail: CustomerService@WestonProducts.com
Web Site: WestonProducts.com

All Trademarks and Registered Trademarks are property of the respective companies.

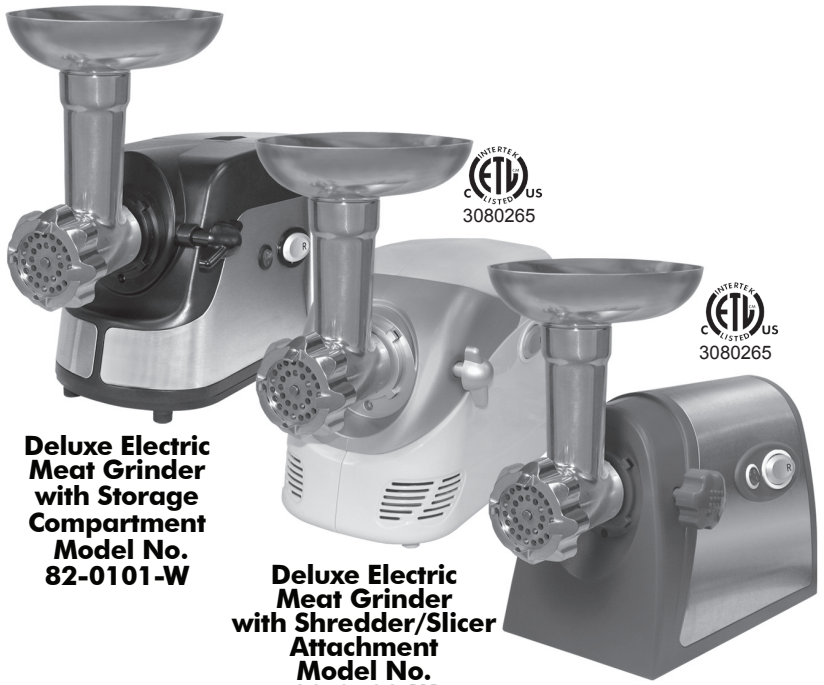
SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

WESTON®

DELUXE ELECTRIC MEAT GRINDER

INSTRUCTION & RECIPE BOOKLET



3080265

3080265

Deluxe Electric Meat Grinder with Storage Compartment Model No. 82-0101-W

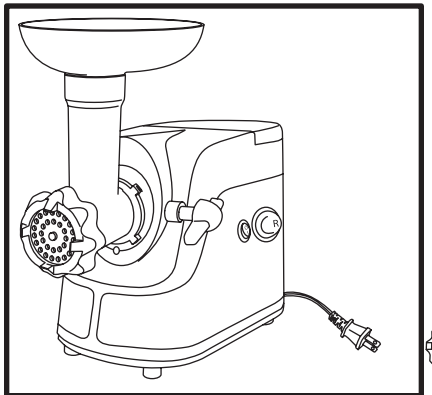
Deluxe Electric Meat Grinder with Shredder/Slicer Attachment Model No. 82-0103-W

Roma™ by WESTON

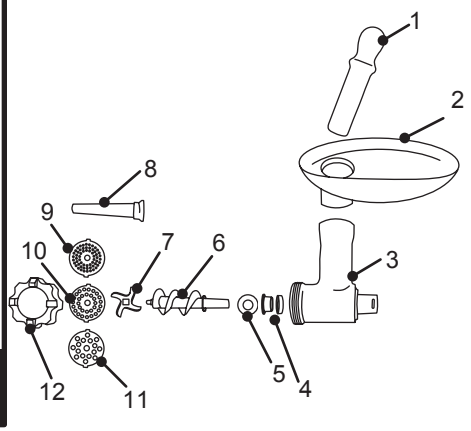
Deluxe Electric Tomato Strainer with Meat Grinder Attachment Model No. 82-0102-W

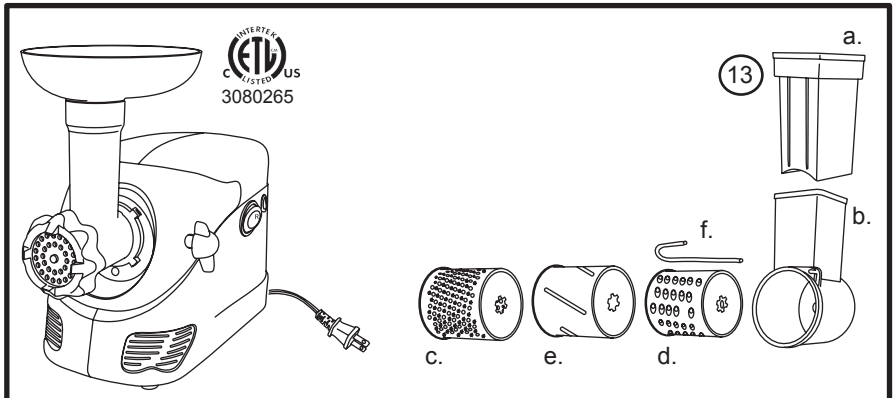
REV083013

Each No. 5 Electric Meat Grinder comes complete with...

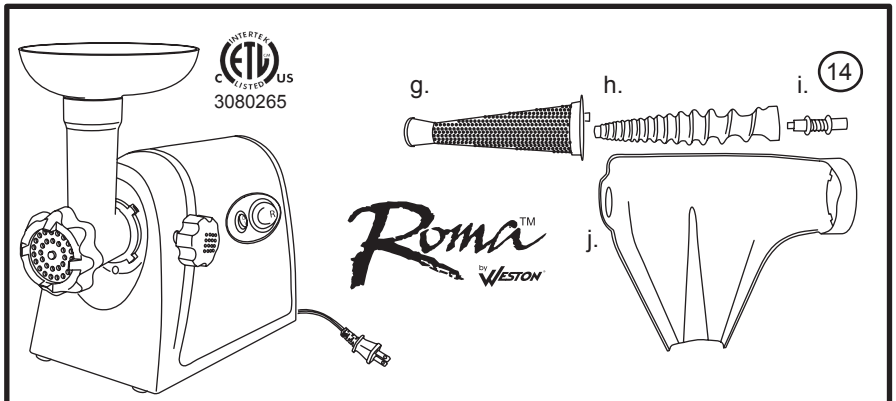


with Storage Compartment Model No. 82-0101-W





with Shredder/Slicer Attachment Model No. 82-0103-W



with Tomato & Fruit Strainer Attachment Model No. 82-0102-W

WESTON WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Weston Products LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Weston Products LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Weston Products LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Weston Products LLC charges a $35.00 per hour bench charge. **NOTE:** No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Weston Products LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Weston Products LLC's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Merchandise Authorization Number (RMA Number). Weston Products LLC will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM WESTON PRODUCTS LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Weston Products LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Weston Products LLC be liable for consequential damages sustained in connection with said product and Weston Products LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:

Weston Products LLC - WARRANTY DEPARTMENT
20365 Progress Drive, Strongsville, OH 44149

WESTON WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:
WESTON PRODUCTS LLC-WARRANTY DEPT. , 20365 PROGRESS DRIVE, STRONGSVILLE, OH 44149

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (_____) _____

E-Mail Address: _____

Original Date of Purchase: _____/_____/_____

Product Model #: _____

Serial # (*if applicable*): _____

or Polish sausage, Italian sausage, breakfast sausage and many others. Both fresh and uncooked smoked sausages require cooking before eating and also require refrigerated storage.

Smoked and cooked sausages include salami, bologna, the ever-popular hot dogs and many others. Proper smoking requires a smokehouse or smoker. These can be simple home-built structures made from metal drums or even old refrigerators or they can be elaborate manufactured units. Most smoked sausages are warmed before serving. Many people think that a smoked sausage will last much longer without spoilage, but this is not true. Smoked sausages should be treated the same as fresh sausage in terms of storage.

Dried sausages require the longest processing time, as they are air dried over a long period of time. Some types of dry sausages are pepperoni, prosciutto and a variety of ham products, just to name a few. The conditions under which the meat is dried are very exacting; temperature, time and humidity must all be carefully monitored for a safe and delicious product.

STORAGE

It is important to remember that sausage will lose its flavor the longer that it is stored. It is recommended that you only make as much sausage as you will need for 4-6 weeks. Even frozen sausage will begin to lose flavor noticeably after 6 weeks. Frozen sausage should be thawed slowly in the refrigerator before cooking or serving. Quick thawing of the product will degrade the taste as well.

ADDITIONAL ACCESSORIES

ACCESSORY DESCRIPTION	PART NUMBER
Food Grade Silicone Spray	03-0101-W
Non-Stick Double Burger EXPress *Hamburger Maker*	07-0701
Dry Waxed Patty Paper *1,000 5.5" x 5.5" Sheets*	10-0102-W
Italian Sausage Seasoning Kit *Seasons 30 lb. of Meat*	02-0905-W
33 mm Edible Collagen Casings	19-0102-W
Hog Ring Pliers *Includes 50 Hog Rings*	47-1401
PRO-2300 Stainless Steel Vacuum Sealer	65-0201
50 Count Multi-Pack Vacuum Sealer Bags	30-0107-W
Ground Meat Packaging Kit *Includes Tape Machine and Meat Bags*	07-1101
6-Piece Cleaning Brush Set	07-0601-W

These products and many more products can be ordered by visiting
WestonProducts.com or by calling
Weston Products LLC Toll Free at 1-800-814-4895
Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131
E-Mail: CustomerService@WestonProducts.com

COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Stomper	82-0109
2	Tray	82-0110
3	Head	82-0111
4	Bushing Set (2 pieces)	82-0114
5	Plastic Washer	82-0116
6	Auger	82-0112
7	Knife	82-0117
8	Stuffing Funnel	82-0113
9	Stainless Steel 3 mm Fine Grinding Plate	82-0121
10	Stainless Steel 5 mm Medium Grinding Plate	82-0122
11	Stainless Steel 7 mm Coarse Grinding Plate	82-0123
12	Front Ring Nut	82-0118
13	Shredder/Slicer Attachment Kit a. Stomper b. Shredder/Slicer Head c. Stainless Steel Fine Shredder Blade d. Stainless Steel Coarse Shredder Blade e. Stainless Steel Slicer Blade f. Retaining Pin	82-0105-W
14	Tomato & Fruit Strainer Attachment Kit g. Stainless Steel Screen h. Plastic Auger i. Drive Shaft j. Plastic Chute	82-0104-W

If any components of this unit are broken, the unit does not operate properly or you need a replacement instruction manual, visit us on the web at
WestonProduct.com/support
Or call Weston Products LLC Toll Free at 1-800-814-4895
Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

GENERAL SAFETY RULES

WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS PRODUCT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. Thoroughly inspect the Grinder before each use. DO NOT use the Grinder if any part (including the Power Cord and Plug) is broken or damaged. If the Grinder is damaged in any way, contact Customer Service at the telephone number listed on the back of this booklet.

2. BEFORE using the Grinder for the first time, thoroughly wash all parts that will contact food in warm soapy water. Rinse with clean water. Dry all parts before assembling the Grinder. The Grinder parts are not dishwasher safe.

3. NEVER immerse the Motor Unit in water or other liquid. Clean it by wiping with a damp cloth.

4. ONLY plug the Grinder into a 120 Volt, 60 Hz outlet. AVOID using extension cords.

5. DISCONNECT the Grinder from the power source when not in use.

6. KEEP FINGERS AND OTHER FOREIGN OBJECTS AWAY from the Grinder inlet during operation.

7. ONLY use the Stomper to push items into the Grinder. DO NOT use your fingers!

8. KEEP CHILDREN AWAY FROM THE GRINDER. DO NOT LEAVE THE GRINDER UNATTENDED.

9. To prevent unintentional starting, make sure the power switch is in the “off” position before connecting the Grinder to the power source.

10. DO NOT grind bones, nuts or other hard items such as shot pellets.

11. DO NOT use accessories from other manufacturers. Use of unauthorized accessories will void the warranty.

12. Tie back loose hair and clothing, roll up long sleeves, and remove ties and jewelry including watches, rings and bracelets before operating the Grinder.

13. If the Grinder becomes jammed, briefly engage in reverse to clear blockage.

14. DO NOT use the Grinder while under the influence of drugs or alcohol.

15. For indoor use only.

16. Household use only.

DANGER! 120-Volts
TO PREVENT ELECTRIC SHOCK DO NOT OPEN OR REMOVE THE BACK PANEL!
NEVER IMMERSE GRINDER BODY IN WATER!
NEVER USE ELECTRICAL APPLIANCES NEAR WATER!
Before cleaning, assembling or disassembling, make sure the GRINDER IS OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!
STOP
DANGER!
READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS APPLIANCE. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE.
CAUTION!
DO NOT grind bones or other hard objects!

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

SAUSAGE INFORMATION

MEAT SELECTION FOR SAUSAGE MAKING

Sausage making has evolved over many years and generations, and as a result there are countless types of sausage you can make using the basic ingredients of meat, fat and a few carefully blended spices. Following are a few simple guidelines that will help you make the best tasting sausage possible.

Any type of meat can be used for making sausage: pork, beef, bison, moose and caribou, even antelope make great sausage. It is important when preparing venison or other red game meats to trim all the fat from the meat, as red game tallow will turn rancid in as few as five days. Replace the fat with either pork or beef fat, depending on the type of product you are making, at a ratio of 1 pound (0.5 kg) of fat for every 4 pounds (1.8 kg) of game meat.

The fat content of your sausage will affect the taste, texture, cooking characteristics and shelf life of your product. Most commercially made sausage has a fat content of about 20%. Using less than 12% fat will result in a very dry tasting sausage, while using more than 20% may result in a sticky flavorless sausage that will be difficult to cook.

CURING

It is important to properly cure meats to preserve meat and poultry, and to destroy undesirable microorganisms on the meat surfaces that cause spoilage and food born illnesses. There are many steps that help in this process, including smoking, cooking, drying, chilling and the addition of cure ingredients. The oldest means of accomplishing this is by introducing salt into the meat. The resistance of bacteria to salt varies widely among different types of bacteria. The growth of some bacteria is inhibited by salt concentrations as low as 3%, e.g., Salmonella, whereas other types are able to survive in much higher salt concentrations, e.g., Staphylococcus. Fortunately, the growth of many undesirable organisms normally found in cured meat and poultry products is inhibited at low concentrations of salt.

Modern curing is based on Nitrates and is very scientific. The best way to ensure proper curing is to purchase one of the many commercially available curing agents from either a grocery store or your local butcher. A very common cure is Prague Powder, which is available in two types (#1 and #2).

CASING

There are many different types of casings available, the right choice depends on personal preference as well as the type of sausage you wish to make. For most sausages, your choices are natural or collagen. Don’t let the names fool you; collagen casings are not a synthetic product . They are made from beef skin and other tissues. Collagen casings are uniform in size and texture and require almost no preparation. “Natural” casings are the intestines of lamb, sheep, hogs or beef. They are less uniform in size and require substantial preparation. For those reasons, more than 75% of commercially made sausage in the U.S. is made with collagen casing. There are also fibrous non-edible casings that are used for some varieties of smoked sausages and bolognas.

TYPES OF SAUSAGE

Most sausages fall into one of four categories: Fresh, Smoked, Cooked or Dried. All sausages, except dried, require refrigerated storage. There is also a sub-category of uncooked smoked sausages.

Among the fresh and uncooked smoked sausages, you will find such flavors as kielbasa

FOOD SAFETY

There are basic rules to follow when handling food.
They are **COOK, SEPARATE, CLEAN,** and **CHILL.**

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating MUST ALWAYS be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is

OUTLET INSTRUCTIONS

This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, the plug must fully fit into the electrical outlet. If the plug does not fit, turn it over and try again. If the plug still does not fit, contact a qualified electrician in regards to updating the electrical outlets in your home. DO NOT modify the plug in any way.

CLEANING INSTRUCTIONS

WARNING! Before cleaning, assembling or disassembling the **Grinder**, make sure it is turned "off" and disconnected from the power source. Test to make sure there is no power to the **Grinder** by switching the **Motor Unit** "on" and "off."

Before using the **Grinder** for the first time, thoroughly clean all parts (including accessories) as instructed below. **DO NOT** immerse the **Motor Unit** in water or other liquid.

WARNING!
Follow all of the Safety Rules and Warnings in this manual whenever using this appliance.
Never leave this appliance unattended. Disconnect from power supply when not in use.

1. Turn the **Motor Unit** "off" and disconnect it from the electrical outlet.

2. Fully disassemble the attached **Head.**

3. Loosen the **Head Locking Nut** on the side of the **Motor Unit**.

4. Remove the **Head** from the **Motor Unit**.

5. **DO NOT** immerse the **Motor Unit** in water or other liquid. Clean the **Motor Unit** with a damp cloth or towel then wipe dry.

WARNING!
Keep fingers, hands, other body parts and foreign objects away from the inlet during operation!
Only use the provided stomper to push food into the appliance.
Keep children away!

6. Wash all parts that contact food in warm soapy water. Rinse with clean water. Dry all parts immediately.

NOTE: The Grinder parts and Attachment parts are not dishwasher safe.

7. Lubricate the **Grinder Head**, **Grinding Plates** and **Knife** with a food-grade silicone spray after each use.

GRINDER ASSEMBLY

WARNING! Before cleaning, assembling or disassembling the **Grinder**, make sure it is turned "off" and disconnected from the power source. Test to make sure there is no power to the **Grinder** by switching the **Motor Unit** "on" and "off."

1. Place the **Plastic Washer** then the **Bushing Set** onto the end of the **Auger** opposite the **Pin** (figure 1).

2. Carefully insert the **Auger** into the **Grinder Head.**

3. Place the **Knife** onto the square portion of the **Auger Pin**. The cutting edges of the **Knife** should face outward (figure 2).

4. Place a **Grinder Plate** onto the round portion of the **Auger Pin**. Align the tabs on the **Grinder Plate** with the notches in the **Grinder Head**.

5. Screw the **Front Ring Nut** onto the **Grinder Head** until it is firmly tight. **DO NOT** over-tighten the **Front Ring Nut** to avoid damaging the **Grinder** during operation.

6. Loosen the **Head Locking Knob** on the side of the **Motor Unit**.

7. Install the **Grinder Head** onto the **Motor Unit** (figure 1).

8. Tighten the **Head Locking Knob** to secure the **Grinder Head**.

9. Install the **Tray** onto the **Grinder Head**. Press the **Tray** down until fully seated (figure 1).

Figure 2

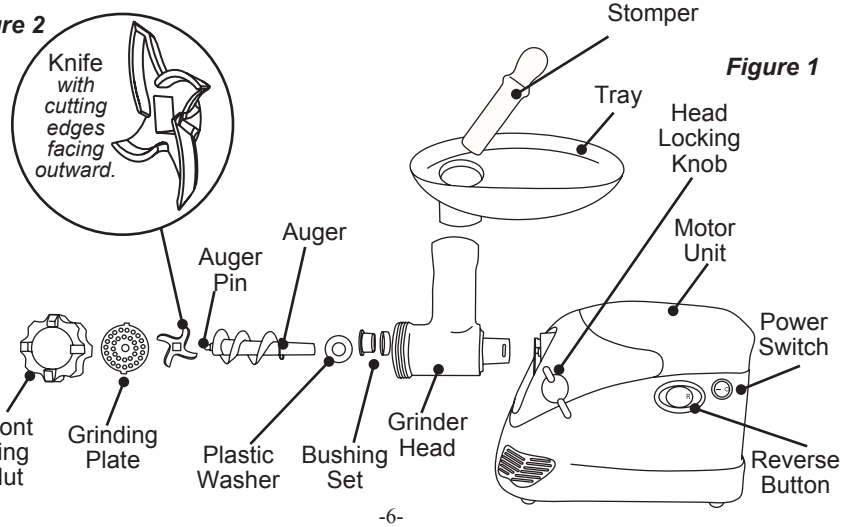


Figure 1

BRATWURST

2½ lb. (1.13 kg) lean veal **2½ lb. (1.13 kg) lean pork**
1½ cup water **2 tsp. dried sage** **3 tsp. salt**
1 tsp. ground white pepper **1 cup fine bread crumbs-soaked in ½ cup milk**

- Grind veal and pork through the **Coarse Grinder Plate** then the **Medium Grinder Plate**
- Add the sage, pepper and salt to the meat and mix well
- Using your hands, mix the meat with the bread crumbs
- Add the water, then beat the mixture with a wooden spoon until light and fluffy
- Stuff the sausage into casings to make 4" (10 cm) links

ITALIAN TOMATO SAUCE

2 lb. (0.9 kg) plum tomatoes **½ cup extra-virgin olive oil**
¼ cup white onions **¼ cup finely chopped celery**
1 tsp. sugar **1 tbsp. fine sea salt**

- Core and quarter the tomatoes, then run them through the **Tomato & Fruit Strainer Attachment** to yield fresh tomato puree
- Chop the onion using the **Coarse Shredder Blade** in the **Shredder/Slicer Attachment**
- Heat the olive oil over a medium heat in a large pan
- Add the onions and celery and sauté until tender, do not overly brown
- Add the remaining ingredients
- Bring mixture to a boil, reduce heat and simmer
- Stir occasionally
- Simmer until sauce has thickened, about 15 to 20 minutes

EASY ZUCCHINI BREAD

2 cups sugar **1 cup oil** **3 eggs**
3 cups flour **¼ tsp. baking soda** **1 tsp. salt**
1 tsp. cinnamon (add to taste) **2 medium zucchini**
1 cup nuts **2 tsp. vanilla**
Optional: 2 cups chocolate chips

- Shred the zucchini using the **Coarse Blade** in the **Shredder/Slicer Attachment**
- Crush the nuts using the **Fine Shredder Blade** in the **Shredder/Slicer Attachment**
- Mix all ingredients together in the order they are listed
- Bake at 350°F (177°C) for 50 minutes

BANANA NUT MUFFINS

1 mashed banana **1 cup skim milk** **1 beaten egg**
1½ cup unbleached flour **½ cup whole wheat flour**
2 tsp. baking powder **½ tsp. soda** **¼ cup sugar**
2 tbsp. vegetable oil **½ cup pecans**

- Crush the pecans using the **Fine Shredder Blade** in the **Shredder/Slicer Attachment**
- Mix all ingredients together
- Spray the muffin pan with a non-stick cooking spray or line with paper muffin cups
- Pour the batter evenly into 12 cups
- Bake at 400°F (204°C) for 18 minutes or until golden brown

FRESH & EASY RECIPES

WARNING!

Follow all of the Safety Rules and Warnings in this manual whenever using this appliance.
Only use the Stomper to push meat or other foods into the Grinder. DO NOT USE YOUR FINGERS!
Keep fingers and hands clear of inlet and outlet during operation.
Never leave this appliance unattended.
Disconnect from power source when not in use.

SMOKED VENISON POLISH SAUSAGE

8 lb. (3.6 kg) venison
1 tsp. black pepper
2 level tsp. Prague Powder #1
2 large cloves garlic
2 tsp. powdered dextrose
6 tsp. salt
2 lb. (0.9 kg) pork trimmings
1 cup soy protein concentrate
1 heaping tsp. marjoram

- Crush the garlic cloves using the **Fine Shredder Blade** in the **Shredder/Slicer Attachment**
- Grind the venison and pork through the **Coarse Grinder Plate** and **Grinder**
- Add all the ingredients to the meat and mix well
- Stuff the sausage into casings using the **Stuffing Funnel** and **Grinder** to make 4" (10 cm) links

TRADITIONAL GRILLED BURGER PATTIES

1½ lb. (0.7 kg) beef
1 tsp. Worcestershire sauce
¼ cup onion
¼ cup evaporated milk
1 tsp. salt
1 tsp. ground pepper

- Grind the beef through the **Coarse Grinder Plate** then the **Medium Grinder Plate**
- Chop the onion using the **Coarse Shredder Blade** in the **Shredder/Slicer Attachment**
- Preheat grill
- Combine all the ingredients
- Shape the mixture into patties about 3/4" (1.9 cm) thick
- Grill 4" from heat, turning once 10-15 minutes, or until done

BBQ BEEF PATTIES

1½ lb. (0.7 kg) beef
½ cup onion
⅓ cup ketchup
½ cup chili sauce
1 tsp. salt
2 tsp. brown sugar
1 tsp. lemon juice

- Grind the beef through the **Coarse Grinder Plate** then the **Medium Grinder Plate**
- Chop the onion using the **Coarse Shredder Blade** in the **Shredder/Slicer Attachment**
- Combine the ground beef, onion and salt
- Shape the mixture into patties about 3/4" (1.9 cm) thick
- Brown in a large covered skillet over medium-high heat, turning once for 10-15minutes
- Mix ketchup, chili sauce, brown sugar and lemon juice together
- Pour sauce over the patties
- Cover and simmer for 15 minutes, basting occasionally

USING THE GRINDER

NOTE: Follow the "Food Safety Guidelines" in this manual and as outlined by the U.S. Food and Drug Administration (FDA) whenever using this appliance. Keep meat/food refrigerated and covered. Do not let meat/food sit out any longer than is necessary for processing.

WARNING!
Follow all of the Safety Rules and Warnings in this manual whenever using this appliance.

Never leave this appliance unattended.
Disconnect from power supply when not in use.

WARNING!
Keep fingers, hands, other body parts and foreign objects away from the inlet during operation!

Only use the provided stomper to push food into the appliance.
Keep children away!

1. Remove all bone, gristle and shot from the meat.
2. Cut meat into cubes about 1" (2.5 cm) per side.
3. Place meat in the **Tray**. Do not overfill the **Tray**. **DO NOT** operate the **Grinder** without the **Tray** in place.
4. Place a bowl or plate under the **Front Ring Nut** to catch ground meat as it exits the **Grinder Head**.
5. Make sure the **Motor Unit** is turned "off." Connect the **Motor Unit** to an electrical outlet.
6. Turn the **Motor Unit** "on."
7. Feed meat into the **Grinder Head**.
8. Use the **Stomper** to push meat into the **Grinder**. **NEVER use your fingers!**
9. When grinding is complete, turn the **Motor Unit** "off" and disconnect it from the electrical outlet.

HELPFUL HINT: *Use the **Coarse Grinding Plate** for the first grind. For fine ground meat, regrind the meat with the **Medium** or **Fine Plate**.*

STUFFER ASSEMBLY

WARNING! Before cleaning, assembling or disassembling the **Grinder**, make sure it is turned "off" and disconnected from the power source. Test to make sure there is no power to the **Grinder** by switching the **Motor Unit** "on" and "off."

1. Place the **Plastic Washer** then the **Bushing Set** onto the end of the **Auger** opposite the **Pin** (figure 3).

2. Carefully insert the **Auger** into the **Grinder Head.**

3. Place the **Knife** onto the square portion of the **Auger Pin**. The cutting edges of the **Knife** should face outward (figure 4).

4. Place the **Coarse Grinder Plate** onto the round portion of the **Auger Pin**. Align the tabs on the **Grinder Plate** with the notches in the **Grinder Head**.

5. Insert the **Stuffing Funnel** through the **Front Ring Nut** (figure 3).

6. Screw the **Front Ring Nut/Stuffing Funnel** assembly onto the **Grinder Head** until firmly tight. **DO NOT** over-tighten the **Front Ring Nut** to avoid damaging the **Grinder** during operation.

7. Loosen the **Head Locking Knob** on the side of the **Motor Unit**.

8. Install the **Grinder Head** onto the **Motor Unit** (figure 3).

9. Tighten the **Head Locking Knob** to secure the **Grinder Head**.

10. Install the **Tray** onto the **Grinder Head**. Press the **Tray** down until fully seated (figure 3).

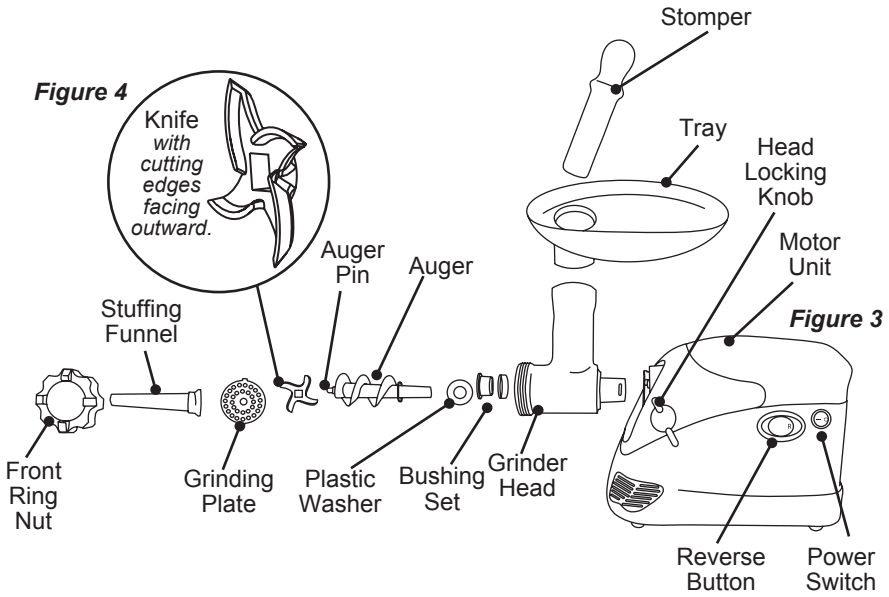


Figure 3

8. Install and firmly tighten the **Front Ring Nut** (make sure the tabs remain aligned with the notches). **DO NOT** over-tighten the **Front Ring Nut** to avoid damaging the **Grinder** during operation.

9. Loosen the **Head Locking Knob** on the side of the **Motor Unit**.

10. Insert the **Screen** end of the fully-assembled **Grinder Head** through the outlet end of the **Plastic Chute** (figure 9).

11. Install the **Grinder Head** onto the **Motor Unit**.

12. Tighten the **Head Locking Knob** to secure the **Head** in place.

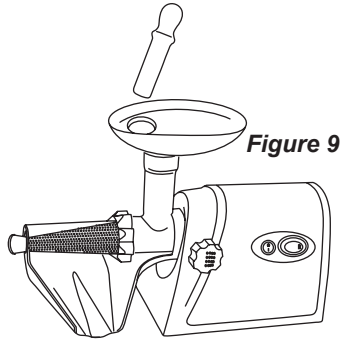


Figure 9

13. Install the **Tray** onto the **Grinder Head**. Press the **Tray** down until fully seated (figure 9).

USING THE TOMATO & FRUIT STRAINER *Not included with all grinders.*

NOTE: ***The Tomato & Fruit Strainer Attachment cannot be used with meat products.***

NOTE: Follow the "Food Safety Guidelines" in this manual and as outlined by the U.S. Food and Drug Administration (FDA) whenever using this appliance. Keep meat/food refrigerated and covered. Do not let meat/food sit out any longer than is necessary for processing.

WARNING!
Follow all of the Safety Rules and Warnings in this manual whenever using this appliance.
Never leave this appliance unattended. Disconnect from power supply when not in use.

WARNING!
Keep fingers, hands, other body parts and foreign objects away from the inlet during operation!
Only use the provided stomper to push food into the appliance.
Keep children away!

1. Cut large fruits and vegetables into quarters and small fruits and vegetables in half.

IMPORTANT: Remove pits, stems, shells and seeds before placing fruits or vegetables into the **Tomato & Fruit Strainer** to avoid damaging the **Screen.**

2. Place the fruits/vegetables in the **Tray**. Do not overfill the **Tray**. **DO NOT** operate the **Grinder** without the **Tray** in place.

3. Place a bowl under the **Plastic Chute** to collect juice and pulp. Place a bowl under the **Screen** outlet to collect skin and seeds.

4. Feed the fruits/vegetables into the **Grinder Head**. Use the **Stomper** to push the fruits/vegetables into the **Grinder Head**. **Never use your fingers!**

11. When straining is complete, turn the **Motor Unit** "off" and disconnect it from the electrical outlet.

HELPFUL HINTS:

*A. Rerun the skin and seeds through the **Food Strainer** to extract any leftover pulp & juice. Repeat as necessary.*

*B. Use a rubber spatula to scrape pulp from the **Screen** into the **Chute**.*

TOMATO & FRUIT STRAINER ASSEMBLY *Not included with all grinders.*

WARNING! Before cleaning, assembling or disassembling the **Grinder**, make sure it is turned "off" and disconnected from the power source. Test to make sure there is no power to the **Grinder** by switching the **Motor Unit** "on" and "off."

NOTE: ***The Tomato & Fruit Strainer Attachment cannot be used with meat products.***

1. Hold the **Plastic Chute** with the outlet tilted almost fully downward and the head ring facing the **Motor Unit** (figure 6).

2. Place the head ring over the round raised face on the front of the **Motor Unit**. Position the tabs on the head ring next to the slots in the corresponding tabs extending from the round face (figure 7).

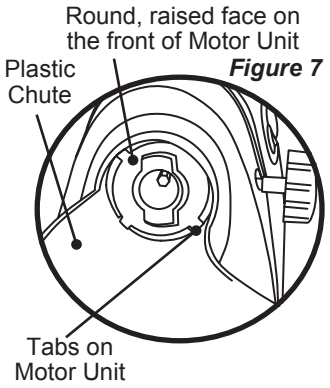


Figure 7

3. Rotate the **Plastic Chute** counterclockwise until the tabs fit into the slots. The **Plastic Chute** should now be firmly held in place. When properly positioned, the outlet of the **Plastic Chute** should dip slightly downward.

4. Make sure the round end of the **Drive Shaft** is equipped with a metal washer, spring and metal washer (in this order). Install the **Plastic Washer** onto the round end of the **Drive Shaft** (figure 8).

5. Insert the white end of the **Drive Shaft** into the corresponding slot in the **Auger**.

6. Insert the **Auger/Drive Shaft** assembly into the **Grinder Head**.

7. Position the **Screen** over the **Auger**. Line up the tabs on the **Screen** with the notches in the **Grinder Head**. Hold the **Screen** in place.

Figure 8

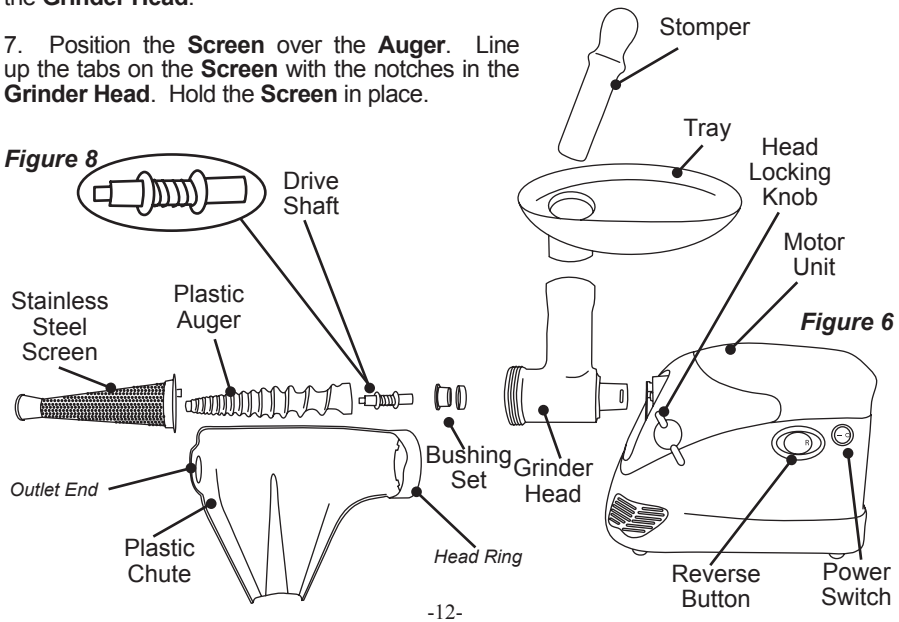


Figure 6

USING THE STUFFER

NOTE: Follow the "Food Safety Guidelines" in this manual and as outlined by the U.S. Food and Drug Administration (FDA) whenever using this appliance. Keep meat/food refrigerated and covered. Do not let meat/food sit out any longer than is necessary for processing.

WARNING!
Follow all of the Safety Rules and Warnings in this manual whenever using this appliance.

Never leave this appliance unattended. Disconnect from power supply when not in use.

WARNING!
Keep fingers, hands, other body parts and foreign objects away from the inlet during operation!

Only use the provided stomper to push food into the appliance.

Keep children away!

1. Place seasoned, ground meat in the **Tray**. Do not overfill the **Tray**. **DO NOT** operate the **Grinder** without the **Tray** in place.

2. Twist or tie closed one end of the sausage casing. You also can close and secure the end with a hog ring.

3. Slide the open end of the casing onto the **Stuffing Funnel** until the entire casing is on the **Funnel**.

4. Make sure the **Motor Unit** is turned "off." Connect the **Motor Unit** to an electrical outlet.

5. Turn the **Motor Unit** "on."

6. Feed meat into the **Grinder Head**.

7. Use the **Stomper** to push meat into the **Grinder**. **NEVER use your fingers!**

8. Hold the sausage casing onto the **Funnel** so that it does not slip off while stuffing.

9. Slowly release portions of the casing while stuffing to allow the casing to fill with meat.

10. When stuffing is complete, turn "off" the Motor Unit and disconnect it from the electrical outlet.

11. Twist or tie closed each end of the casing. You also can close and secure the ends with a hog ring.

HELPFUL HINT: Firmly press ground meat into the **Grinder** with the **Stomper** to release any trapped air.

SHREDDER/SLICER ASSEMBLY *Not included with all grinders.*

WARNING! Before cleaning, assembling or disassembling the **Grinder**, make sure it is turned "off" and disconnected from the power source. Test to make sure there is no power to the **Grinder** by switching the **Motor Unit** "on" and "off."

NOTE: ***The Shredder/Slicer Attachment cannot be used with meat products.***

1. Loosen the **Head Locking Knob** on the side of the **Motor Unit**.

2. Install the **Shredder/Slicer Head** onto the **Motor Unit** (figure 5).

3. Tighten the **Head Locking Knob** to secure the **Shredder/Slicer Head** in place.

4. Insert a **Blade** into the **Shredder/Slicer Head** until it is fully seated. The open end of the **Blade** should face outward. Make sure the notches in the **Blade** mesh with the splines on the drive shaft within the cavity of the **Head**.

5. Insert the **Blade Retaining Pin** into the hole in the front, upper-right corner of the **Shredder/Slicer Head**. The longer leg of the **Retaining Pin** goes on the inside of the **Blade**.

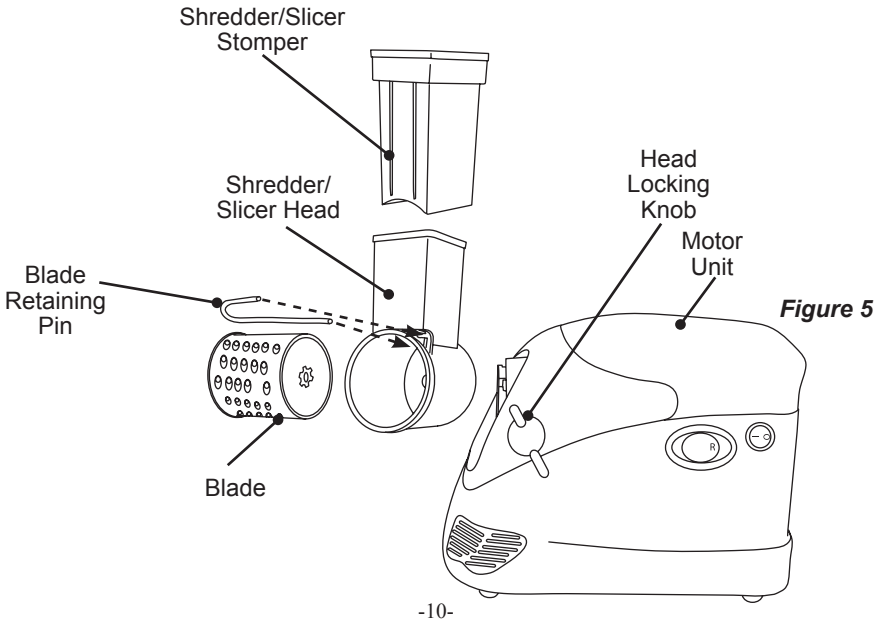


Figure 5

USING THE SHREDDER/SLICER *Not included with all grinders.*

NOTE: ***The Shredder/Slicer Attachment cannot be used with meat products.***

NOTE: Follow the "Food Safety Guidelines" in this manual and as outlined by the U.S. Food and Drug Administration (FDA) whenever using this appliance. Keep meat/food refrigerated and covered. Do not let meat/food sit out any longer than is necessary for processing.

WARNING!
Follow all of the Safety Rules and Warnings in this manual whenever using this appliance.

Never leave this appliance unattended. Disconnect from power supply when not in use.

WARNING!
Keep fingers, hands, other body parts and foreign objects away from the inlet during operation!

Only use the provided stomper to push food into the appliance.

Keep children away!

1. Cut cheese, fruit or vegetables into pieces that will easily fit into the **Shredder/Slicer's** feed chute.

IMPORTANT: Remove pits, stems, shells and seeds before placing fruits or nuts into the **Shredder/Slicer** to avoid damaging the **Blade**.

2. Place a bowl or plate under the open end of the **Shredder/Slicer Head** to collect food as it exits.

3. Make sure the **Motor Unit** is turned "off." Connect the **Motor Unit** to an electrical outlet.

4. Turn the **Motor Unit** "on."

5. Feed food into the **Shredder/Slicer Head**.

6. Use the **Stomper** to push food into the **Shredder/Slicer Head**. **NEVER use your fingers! NEVER reach into the Blade opening!**

HELPFUL HINT: If the **Blade** fills with food, turn the **Motor Unit** "off" and disconnect it from the electrical outlet. Use a rubber spatula or a wooden spoon to scoop food out of the **Blade** into the bowl. **NEVER use your fingers! NEVER reach into the Blade opening!**